



EDMONTON  
EPICUREAN  
SOCIETY  
SINCE 1986



ITALIAN KITCHEN & BAR

10334 108 St NW | Edmonton, AB

Tuesday, September 23, 2025 | 6:30 pm

*Amuse Bouche with Prosecco*

Torched oysters with prosecco zabaglione



*Appetizer with 'The Med' Manhattan:*

Gin, Dry Vermouth, Orange Bitters, Fennel Spray

Arancini

*Pasta with Tommasi Il Sestante Valpolicella Ripasso*

Tagliatteli Bolognese | Certified Angus Beef bolognese,  
dry aged beef tallow, smoked tomatoes

*Entree with Gran Passione Merlot Corvina*

Pork Tenderloin | Pesto, onions, mushroom, bell peppers,  
sun-dried tomatoes and freshly grated parmesan cheese  
filling, wrapped in bacon, topped with our chef-inspired  
basil and herb tomato sauce

*Dessert with Capri Creamsicle:*

Limoncello, Amaro Montengro, Orange Bitters, Cinnamon Syrup

Bombolini | Ricotta cheesecake stuffed donuts







Your hosts for this dinner are Jenna Johannesen and Erin Vanderveen.

**Members: \$100 per person**

**Non-Member Guests: \$115 per person**

**Payment must be received by Tuesday, September 16, 2025.**

**Payments are accepted by eTransfer to  
[info@edmontonepicurean.com](mailto:info@edmontonepicurean.com)**

**Cancellations will be accepted no later than 12pm on  
Thursday, September 18, 2025.**

*For general information about this dinner or the Society and to join, please visit our website: [edmontonepicurean.com](http://edmontonepicurean.com). If you have any questions about the Society please email [info@edmontonepicurean.com](mailto:info@edmontonepicurean.com)*

*The Executive strongly recommends that when attending our events, you, other members and guests "pool" the use of taxi/rideshare or if using a private car, have a designated driver who will refrain from drinking and therefore not risk violating the drinking and driving laws of Canada.*